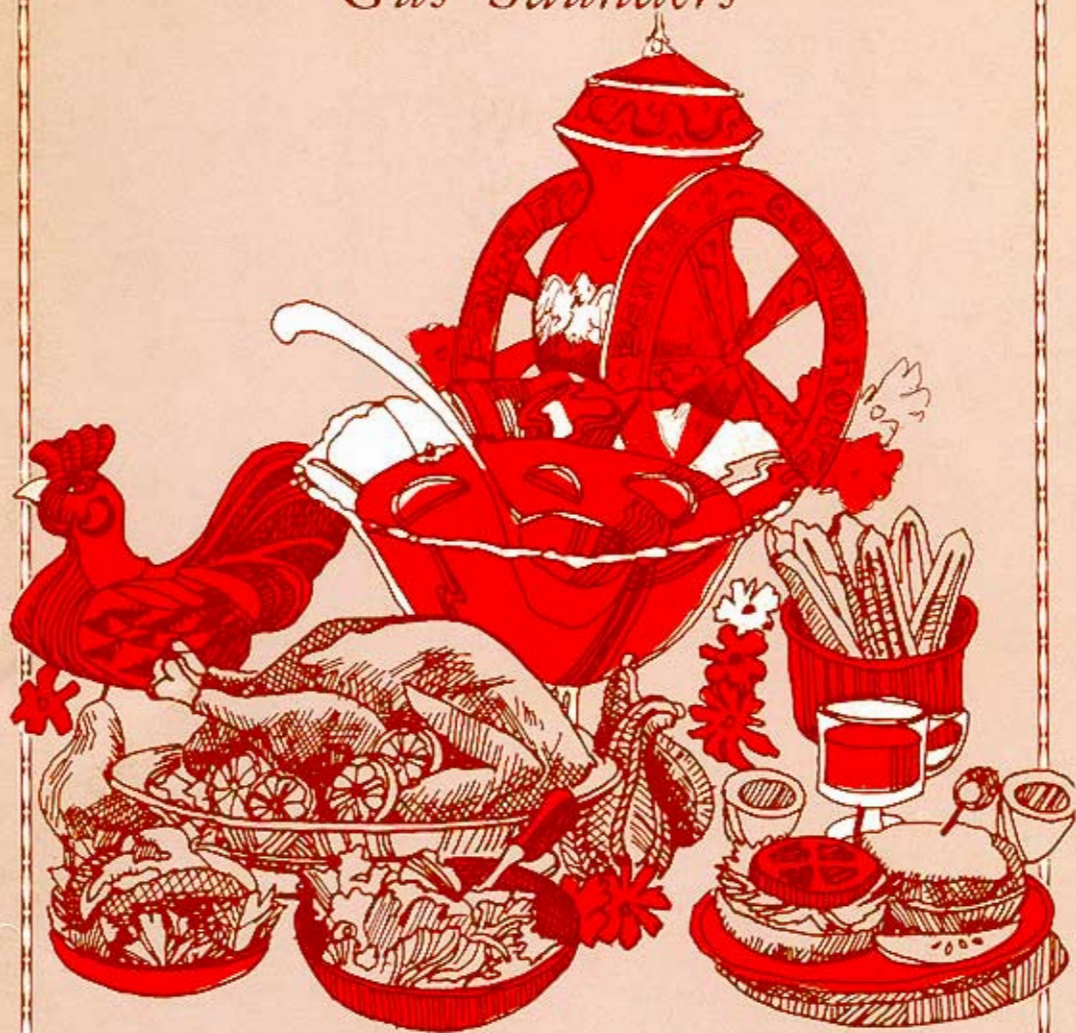


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The
Gus Saunders



BOSTON
KITCHEN
COOKBOOK

VOLUME VII

APRIL 1971

Dear Boston Kitchen Listener,

Thank you for requesting the Seventh Edition of the Boston Kitchen Cookbook.

I hope that these recipes, which have been compiled from our program, will help you have more "Fun With Food," and bring added pleasure to your daily menus.

Sincerely yours,

Gus Saunders

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Soups



INSTANT MINESTRONE

*1½ cups celery
3 carrots
1/2 cup plum tomatoes (milled to
remove seeds)
1/2 pound green beans
2 potatoes
1 onion*

*2-3 tablespoons butter
2 cans beef broth (13½ oz. each)
2 cans chicken broth (13½ oz. each)
1 can roman beans
1/2 cup cooked noodles
1/2 teaspoon salt
1/2 teaspoon pepper*

Dice all fresh vegetables and sauté in butter about 10 minutes. Add canned soups, beans and noodles. Stir and cook 10 minutes. Add salt and pepper.



JIMMY'S FISH CHOWDER

*4-5 pounds haddock (head, bones
& tail)
1½ quarts water
1/8 teaspoon salt
1½ pounds potatoes*

*1/2 lb. salt pork, cubed
1 onion, finely chopped
dash of Worcestershire sauce
1 teaspoon flour
3 cups milk (or ½ milk & ½ cream)*

Clean fish. Add water and salt, bring to boil and simmer 1 hour. Strain. Cool fish. Remove head and bones. Dice potatoes and cook in fish broth. Sauté salt port, add onions. Cook 10 minutes. Add Worcestershire, flour and mix well. Strain potatoes and save water to blend with pork and flour mix. Add potatoes, fish and remaining ingredients. Add milk. Heat but do not boil. Makes 5 servings.

POTATO SOUP

3 large potatoes, thinly sliced
4 slices lean bacon, diced
6 leeks, thinly sliced
1/4 cups onions
2 tablespoons flour
4 cups bouillon

2 egg yolks, beaten
1 cup sour cream
1 tablespoon minced parsley
1 tablespoon minced chervil
butter
thinly sliced rolls

Sauté bacon in deep saucepan for 5 minutes. Add leeks and onions, sauté 5 minutes. Stir in flour. Add bouillon slowly, stirring constantly. Add potatoes and simmer 1 hour. Combine egg yolks and sour cream and stir into soup. Simmer 10 minutes stirring constantly. Add parsley and chervil. Melt butter and cook slowly until a rich brown. Sauté sliced rolls in butter until brown and hot. Serve with soup. Serves 6.



SCANDINAVIAN BLUE SOUP

1 quart blueberries
2 quarts water
1 tablespoon sugar

2-3 tablespoons cornstarch
whipped cream for topping

Wash and pick berries. Cover with water, add sugar. Cook slowly until berries are tender. Strain through wet cheese cloth. Return juice to kettle (rinsed with cold water). Mix cornstarch with a little juice. Stir into kettle. Stir until mixture comes to boil. Let boil 3 minutes. Chill and serve with whipped cream.

Fish



ALASKAN CRAB CASSEROLE

*4 tablespoons butter
4 tablespoons flour
2 cups milk
4 egg yolks, unbeaten
1 pound crabmeat*

*1 can sauteed mushrooms
2 teaspoons lemon juice
2 teaspoons prepared mustard
dash of Worcestershire
salt & pepper to taste*

Topping:

*1 tablespoon melted butter
1/2 cup bread crumbs*

1/2 teaspoon lemon juice

Melt butter in saucepan. Add flour and stir until smooth. Add to heated milk in double boiler. Stir constantly until thick. Add juice, mustard, salt, pepper and worcestershire. Gradually stir in yolks. Add crabmeat and mushrooms. Pour into 1 quart casserole. Place buttered crumbs on top. Add grated cheese. Bake 375 for 15 minutes.



BAKED FISH WITH LEMON SAUCE

*2 pounds fish
1 teaspoon salt
1/4 teaspoon pepper
3 tablespoons butter, divided
2 egg yolks*

*1 tablespoon water
1 tablespoon flour
3/4 cup chicken bouillon
2-3 tablespoons lemon juice*

In greased, large, shallow baking dish, arrange fish, sprinkle with salt and pepper. Dot with butter. Bake in 350 oven for 10 minutes, until fish flakes. For sauce: Mix yolks with 1 tablespoon water and set aside. In small saucepan over medium heat, melt 1 tablespoon butter. Stir in flour and cook, stirring until well blended. Add bouillon and lemon juice and cook, stirring until thickens. Remove from heat. Stir a small amount of hot sauce into egg yolks quickly. Slowly pour egg mix back into sauce. Stir rapidly.

BAKED HALIBUT

3 pounds halibut steak
1 tablespoon lemon juice
4 tablespoons butter
4 tablespoons flour
3½ cups milk
salt & pepper to taste

sugar to taste
3 ounces Dry Sherry
white bread crumbs
1 tablespoon grated Parmesan
cheese
2 tablespoons melted butter

Place fish in large skillet and cover with salted water and lemon juice. Simmer 5 minutes. Remove from stove, allow to cool in water. Remove all skin and bones and break fish into bite-size pieces. Place fish in casserole and cover with sauce. Sauce: In double boiler place butter and flour to make roux. Add milk, salt, sugar and pepper. Blend. Add sherry and blend well. Pour sauce over fish. Cover with breadcrumbs to which has been added cheese and melted butter. Bake in 350 oven 10-15 minutes until crumbs are golden. Serves 6-8.

CODFISH CAKES

1 pound salted cod
3 medium potatoes, cooked, mashed
2 tablespoons parsley
1/2 cup chopped onions

2 cloves garlic, chopped fine
1 teaspoon paprika
1 teaspoon crushed red pepper,
optional
3 eggs

Soak salted cod overnight, changing water 3 times. Place cod in freshly boiling water. Cook 15-20 minutes. Remove from water and cool. Shred into small pieces. Add fish to potatoes and remaining ingredients and mix well. Heat 1 cup olive oil until hot. Add cod fish mixture by tablespoons to hot oil and cook until brown.

DELMONICO HADDOCK

2 pounds haddock filets
1/4 cup minced onion
2 tablespoons butter
2 tablespoons flour
1 teaspoon dry mustard

1½ teaspoon salt, divided
1 cup milk
1/2 cup grated Cheddar cheese
1/8 teaspoon pepper
1/8 teaspoon paprika

Sauté onion in butter until golden. Add flour, mustard, 1/2 teaspoon salt, and milk. Cook until thickened, stirring constantly. Remove from heat and stir in cheese. Place fish in buttered casserole. Season with remaining salt and pepper. Pour cheese sauce over fish. Sprinkle with paprika. Bake in 350 oven for 30 minutes.

PEBBLE BEACH FISH BROIL

4 fish filets or steaks
3 tablespoons lemon juice
1/2 teaspoon garlic salt
1/2 cup mayonnaise
1 tablespoon catsup

1 tablespoon horseradish
1/2 teaspoon paprika
1/2 teaspoon Worcestershire sauce
1/2 teaspoon dill seed, optional

Marinate fish in lemon juice with garlic salt for 1/2 hour in refrigerator. Mix remaining ingredients and 1 tablespoon of fish marinade. Coat fish. Broil slowly 8-10 minutes for filets, without turning, and 7-8 minutes per side for steaks. Broil 2-inches from heat.

SHRIMP CHINESE STYLE

1 pound large shrimp
1 large egg
1/2 cup milk
1/2 cup flour

1 tablespoon cornstarch
1 1/2 tablespoons cornmeal
1/2 teaspoon salt

Remove shells from raw shrimp and slit down back. Remove vein and rinse. Drain. Beat egg and add milk, flour, cornstarch, cornmeal and salt. Mix well. Heat fat to 375°. Dip shrimp in batter and fry. Drain. Serve with sauce: 1 cup catsup, 2 teaspoons dry mustard, and 5 ounces stale beer. Mix well and use as dip.

SHRIMP DE JONGHE

4 cans shrimp
3/4 cup bread crumbs
1/4 cup chopped green onions w/tops
1/4 cup chopped parsley
3/4 teaspoon tarragon
1/4 teaspoon crushed garlic

1/4 teaspoon nutmeg
1/4 teaspoon salt
1/8 teaspoon pepper
1/4 cup melted butter
1/4 cup Sherry

Combine crumbs, onions, parsley, seasonings. Add butter and Sherry and mix. Add shrimp and toss. Place in greased, shallow 1 quart casserole. Bake in 400 oven 15 minutes.

SHRIMP IN SKILLET

<i>2 tablespoons minced onion</i>	<i>1 teaspoon salt</i>
<i>2 tablespoons butter</i>	<i>1/8 teaspoon pepper</i>
<i>1 pound cleaned shrimp.</i>	<i>1 1/3 cups instant rice</i>
<i>1 can drained mushrooms (4 oz.)</i>	<i>1 cup sour cream</i>
<i>1 2/3 cups water</i>	<i>1 tablespoon flour</i>
<i>3 tablespoons chili sauce</i>	<i>1 tablespoon chopped chives (optional)</i>

Sauté onions in butter in skillet, until tender but not brown. Add shrimp and mushrooms and sauté until shrimp are pink, stirring occasionally. In measuring cup, mix water, chili sauce, salt and pepper. Blend well. Add to skillet. Bring to a boil. Add rice. Cover and simmer 5 minutes. Meanwhile mix sour cream and flour. Add to rice mixture. Heat gently. Sprinkle with chives before serving. Serves 4.

TUNA BALLS

<i>1 large can tuna</i>	<i>salt & pepper, to taste</i>
<i>1/2 cup mayonnaise</i>	<i>1 egg</i>
<i>1/2 cup fresh breadcrumbs</i>	<i>2 tablespoons water</i>
<i>1/4 cup minced green pepper</i>	<i>1 can tomato sauce</i>
<i>1/4 cup minced onion</i>	<i>1/4 cup water</i>

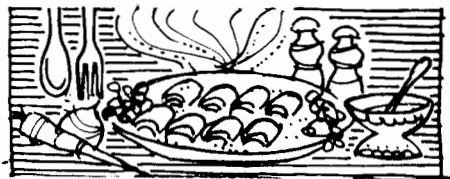
Mix tuna with mayonnaise, bread crumbs, green pepper, onion and salt and pepper. Shape into 1-inch balls. Slightly beat egg and water in separate bowl. Roll balls in flour, then egg mixture, then bread crumbs. Brown in hot oil. Blend tomato sauce with water and pour around tuna balls. Simmer 10 minutes.

TURBOT

<i>4-6 serving pieces turbot,</i>	<i>1 teaspoon chervil</i>
<i>1/2-3/4 inch thick</i>	<i>1/4 teaspoon onion powder</i>
<i>1 can cream of mushroom soup.</i>	<i>milk</i>
<i>1/3 cup dry Vermouth</i>	<i>flour</i>
<i>1/4-1/2 cup water</i>	

Wash and dry fish. Dip in milk, then flour. Brown in a little butter. Mix soup with Vermouth and water. Pour over fish. Sprinkle with seasoning. Simmer until tender.

Meats



BEEF & PEA PODS

<i>2 pounds chuck stewing beef</i>	<i>Soy sauce</i>
<i>1 can mushrooms</i>	<i>oil</i>
<i>1 package frozen pea pods, thawed</i>	<i>gravy coloring</i>
<i>1 package brown broth powder</i>	

Cut meat into strips. Heat a small amount of oil and quickly brown meat strips. Remove pan from stove. Remove meat and add enough water to cover bottom of pan. Add broth powder, scraping up brown particles. Add a little flour and blend well. Return to heat and raise heat stirring constantly until mixture thickens. Add soy sauce and gravy coloring to taste. Return meat to pan. Add mushrooms and pea pods. Mix. Cover and heat through.

BEEF LOAF WITH RUM TOMATO SAUCE

<i>1½ pounds lean ground beef</i>	<i>1 teaspoon freshly ground black pepper</i>
<i>1/4 teaspoon thyme</i>	<i>2 tablespoons lemon juice</i>
<i>1/4 teaspoon marjoram</i>	<i>1 large raw potato, grated</i>
<i>1 teaspoon chopped parsley</i>	<i>1 medium onion, grated</i>
<i>1 teaspoon chopped celery leaves</i>	<i>2 eggs, unbeaten</i>
<i>1/2 teaspoon salt</i>	<i>2 tablespoons melted butter</i>

Combine 1st eight ingredients. Blend in grated potato and onion. Add eggs and butter and mix well. Shape into loaf and bake in shallow uncovered pan in 400 oven for 1 hour.

Sauce:

<i>4 large fresh tomatoes, peeled and chopped</i>	<i>1/4 teaspoon salt</i>
<i>1/2 can tomato puree</i>	<i>1/8 teaspoon freshly ground black pepper</i>
<i>1/4 teaspoon tarragon</i>	<i>2 tablespoons butter</i>
<i>1 bay leaf</i>	<i>1/4 cup heavy dark Rum</i>
<i>1 teaspoon light brown sugar</i>	

Combine all ingredients except Rum in saucepan over medium heat. Simmer until consistency of heavy cream. Strain. Reheat. Pour into gravy boat and add warm Rum. Pour over beef loaf and flambé.

CHICKEN BREASTS SUPREME

<i>breasts of 2 frying chickens</i>	<i>1 cup heavy cream</i>
<i>1/4 cup butter</i>	<i>salt & pepper to taste</i>
<i>1/4 cup chicken stock or bouillon</i>	<i>lemon juice</i>
<i>1/4 cup dry white wine</i>	<i>chopped parsley for garnish</i>

Bone chicken breasts. Sauté in butter 6-8 minutes. Remove chicken and keep warm on hot platter. To drippings in skillet add chicken stock or bouillon and wine. Reduce until syrupy. Stir in heavy cream and cook until slightly thickened. Season with salt, pepper and lemon juice. Pour over breasts and sprinkle with parsley. Serves 4.

CHICKEN PIE

<i>2 chickens, broilers or fryers, cut up</i>	<i>1/4 teaspoon pepper</i>
<i>3 cups water</i>	<i>3 tablespoons butter</i>
<i>2 chicken bouillon cubes</i>	<i>1/4 cup all-purpose flour</i>
<i>1 large stalk celery, sliced</i>	<i>yellow coloring, optional</i>
<i>1 onion, sliced</i>	<i>1 cup cooked peas</i>
<i>1 bay leaf</i>	<i>baked pastry crust</i>
<i>1 teaspoon salt</i>	

Place chicken in kettle with water. Add bouillon cubes, celery, onion, bay leaf, salt and pepper. Cover and simmer 45 minutes until tender. Remove chicken. Cool slightly and remove meat from bones, leaving large pieces. Strain broth (about 3 cups). Melt butter and stir in flour. Gradually add stock. Cook until thickened, stirring constantly. Add few drops coloring (optional). Add chicken and peas and heat. Place in casserole and top with baked crust.

Crust:

<i>1½ cups all purpose flour</i>	<i>1 egg yolk</i>
<i>3/4 teaspoon salt</i>	<i>3 tablespoons water</i>
<i>1/2 cup shortening</i>	<i>1 egg white, lightly beaten</i>

Mix flour and salt. Cut in shortening until mixture resembles coarse meal. Mix egg yolk with water. Gradually add to dry mixture, using more water if needed. Knead lightly and roll out on floured board 1/4 inch thick. Cut to shape. Prick with fork and brush with egg white. Bake in 425 oven for 10-12 minutes until lightly browned, then place over chicken.

LAMB SKILLET DINNER

<i>1/4 cup salad oil</i>	<i>1 bouillon cube</i>
<i>1 clove garlic, split</i>	<i>4 small onions, peeled</i>
<i>4 shoulder lamb chops (1 inch thick)</i>	<i>4 medium potatoes, peeled</i>
<i>1/2 cup dry white wine</i>	<i>6 carrots, peeled, quartered</i>
<i>1/2 cup boiling water</i>	

Place oil, garlic and chops in skillet. Brown 10 minutes on both sides. Add remaining ingredients and simmer 50 minutes. Serves 4.

LUAU RIBS

<i>2 jars strained baby food peaches</i> <i>(4/2oz. each)</i>	<i>2 cloves garlic, crushed</i>
<i>1/3 cup catsup</i>	<i>1 teaspoon ginger</i>
<i>1/4 cup cider vinegar</i>	<i>1 teaspoon salt</i>
<i>2 tablespoons soy sauce</i>	<i>1/8 teaspoon pepper</i>
<i>1/2 cup brown sugar</i>	<i>4 pounds meaty spareribs</i>

Mix all ingredients except ribs. Trim fat and grizzle from ribs. Cut off soft bone ends and slash 1½ inches between thick ends of bones. Rub ribs with sauce mixture and set aside 1 hour. Place ribs on rack in roasting pan containing 1½-2 cups water. Roast in 350 oven slowly for 50 minutes or until done. Do not let ribs touch water. Add more hot water if necessary to keep pan bottom covered. After 20-25 minutes brush with sauce. Turn. Brush other side. When cooked, remove water. Raise oven to 450. Brown both sides. Cut into strips.

ORANGE PORK CHOPS

<i>4 center cut pork chops, 1½ inch</i> <i>thick</i>	<i>paprika</i>
<i>salt</i>	<i>1/4 cup oil</i>

Sprinkle chops with salt and paprika. Cook in oil about 1 hour, turning often.

Sauce:

<i>5 tablespoons granulated sugar</i>	<i>2 teaspoons grated orange rind</i>
<i>1½ teaspoons cornstarch</i>	<i>1/2 cup fresh orange juice</i>
<i>1/4 teaspoon cinnamon</i>	<i>orange slices, optional</i>
<i>1/4 teaspoon salt</i>	

Mix dry ingredients together. Dissolve in orange juice. Cook over medium heat, stirring constantly until thickened and clear. Drop in orange slices (optional). Serve sauce over chops. Serves 4.

PAKISTANI KEBABS

<i>2-3 pounds leg of lamb, cut in</i>	<i>1/2 teaspoon nutmeg</i>
<i>1 1/4 inch cubes or</i>	<i>1/4 teaspoon ground cardamom</i>
<i>5 whole chicken breasts, skinned,</i>	<i>1/2 teaspoon salt</i>
<i>boned, cut in bite size</i>	<i>1/8 teaspoon ground cinnamon</i>
<i>1-1 1/2 cups yogurt</i>	<i>1/4 teaspoon ground cloves</i>
<i>1 small chopped onion</i>	<i>1/4 teaspoon coarsely ground black</i>
<i>1 clove garlic, crushed</i>	<i>pepper</i>
<i>1 teaspoon chopped ginger</i>	
<i>1/2 teaspoon cumin seeds, crushed</i>	

Combine all ingredients except lamb or chicken to make marinade. Stir meat in marinade and refrigerate covered overnight. Remove from marinade and place on skewers. Barbecue until brown and tender, 15 minutes for lamb and 10 minutes for chicken.

POT ROAST IN BEER

<i>1 tablespoon sugar</i>	<i>bacon drippings</i>
<i>1 teaspoon salt</i>	<i>1/2 cup water</i>
<i>rind of 1 lemon, grated</i>	<i>3 beef bouillon cubes</i>
<i>1 1/2 cups beer</i>	<i>2 cups celery, chopped</i>
<i>1/2 cup salad oil</i>	<i>8 whole carrots</i>
<i>2 onions, chopped</i>	<i>8 small potatoes</i>
<i>4 pounds pot roast</i>	<i>8 whole onions</i>

Mix 1st six ingredients. Marinate beef in mixture overnight. Remove beef. Reserve marinade. Brown meat in bacon fat in deep pan. Add marinade, water, and bouillon cubes. Simmer, covered, 3 hours. Add celery, and whole vegetables during last hour. If gravy boils away to less than 2 cups, add hot water or more beer. Serves 8.

QUICK CHICKEN TETRAZZINI

<i>8 ounces thin spaghetti</i>	<i>1 envelope chicken gravy mix</i>
<i>3 cans boned chicken, cubed</i>	<i>2 cups milk</i>
<i>(5 1/2 oz. each)</i>	<i>2 tablespoons Sherry</i>
<i>1 can sliced mushrooms (4 oz.)</i>	<i>3 tablespoons grated Parmesan</i>
<i>1 envelope cheese sauce mix</i>	<i>cheese</i>

Prepare spaghetti. Preheat oven to 400. Combine remaining ingredients. Fold into spaghetti. Place in a greased 2 quart casserole. Sprinkle with cheese. Cover and bake 30-35 minutes.

RICHARD'S PORK CHOPS

*4 center cut pork chops
1/2 cup bread crumbs
1 teaspoon salt
pepper to taste*

*1/2 teaspoon parsley
1/2 teaspoon onion salt
1/2 teaspoon garlic powder
milk to cover chops*

Line shallow baking dish with foil. Mix all ingredients together except chops and milk. Moisten chops with a little milk. Coat chops with crumb mixture on both sides. Place chops in dish and add enough milk to come to top of chops. Bake in 350 oven for 45 minutes.

STUFFED CUBED STEAKS

*4 cubed steaks (1 pound total)
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons flour
1 cup soft bread crumbs
1/4 teaspoon poultry seasoning*

*1 teaspoon minced onion
2 tablespoons melted butter
2 tablespoons water
1/3 cup cooked rice
2 1/2 cups canned tomatoes
1/4 teaspoon salt
2 tablespoons butter*

Wipe steaks with damp cloth. Roll in mixture of salt, pepper and flour. Combine crumbs, seasoning, onions, 2 tablespoons butter, and water for stuffing. Place steaks cut side up and cover each with 1/4 of stuffing. Fold steaks over and fasten with skewers. Place in shallow, greased baking dish. Add rice around steaks. Add tomatoes, salt and remaining butter. Cover. Bake in 350 oven for 1 hour until tender.

TROPICAL HAM SLICES

*1/2 cup seedless raisins
1 can frozen orange juice
concentrate (6 oz.)
1 can fruit cocktail
1/2 cup pecan halves
1/4 teaspoon cinnamon*

*dash of cloves
1 tablespoon lemon juice
1 tablespoon cornstarch
1 ham slice, 1 inch thick*

Simmer raisins in 1 cup water about 10 minutes. Stir in orange juice, fruit with syrup and next 4 ingredients. Bring to boil. Blend cornstarch with little cold water. Add to fruit mixture and cook, stirring gently until thickened. Place ham slice in shallow roasting pan and cover with some thickened sauce (no fruit). Bake in 325 oven for 45 minutes. Remove and add all remaining sauce. Return to oven and bake 15 minutes more.

VEAL CACCIATORE

1½-2 pounds veal pieces
1½ cups flour
1½ teaspoons salt
1/8 teaspoon pepper
1/4 cup olive oil
1 clove garlic, crushed
1 small onion, chopped

1/2 pound fresh mushrooms, sliced
1/4 cup minced fresh parsley
1 can tomato paste (6 oz.)
1½ cups water
1 teaspoon sweet basil
1/2 teaspoon oregano
1/3 cup dry white wine

Coat veal in mixture of flour, salt and pepper. In large skillet, brown veal on all sides in oil. Remove from skillet and keep warm. In same skillet, lightly sauté onion, garlic, parsley and mushrooms. Return veal to skillet. Add tomato paste mixed with water. Add basil, and oregano. Simmer 30 minutes, covered. Add wine and simmer 15-20 minutes, uncovered until meat is tender. Serve over spaghetti or rice.

VEAL ROLLETES

1 clove garlic, chopped
1 tablespoon grated Parmesan cheese
2 teaspoons parsley, chopped
1/2 teaspoon salt
1/4 teaspoon pepper
1½ pounds veal cutlets

Mozzarella cheese, sliced
prosciutto slices
3 tablespoons olive oil
1/3 cup melted butter
1/4 cup water

Grease a 2-quart covered casserole. Combine 1st five ingredients and set aside. Dry meat, and cut into 1-inch pieces. Place a slice of mozzarella and prosciutto on each piece of meat. Top with 1 teaspoon of garlic mixture. Roll up and tie securely. Brown veal on all sides in hot oil. Place in casserole. Pour butter and water mixture over meat. Cover and bake in 300 oven for 1 hour until meat is tender.

YORKSHIRE CHICKEN

1/3 cup flour
2 teaspoons salt
1½ teaspoons sage

1/4 teaspoon pepper
2-3 pound chicken
1/4 cup fat

Cut up chicken and roll in flour, salt, sage and pepper mixture. Brown chicken in fat.

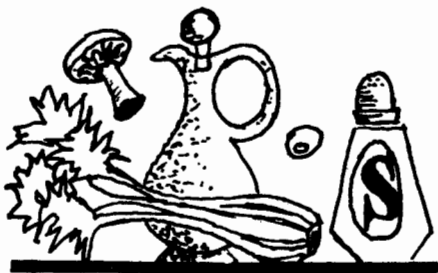
Batter:

1 cup sifted flour
1 teaspoon baking powder
1 teaspoon salt

3 eggs, well beaten
1½ cups milk
1/4 cup melted butter

Sift dry ingredients together. Add eggs, milk, and butter. Pour in pan around browned chicken. Bake in 350 oven for 1 hour.

Vegetables



BEETS WITH PINEAPPLE

*2 tablespoons brown sugar
1 tablespoon cornstarch
1/4 teaspoon salt
1 can pineapple tidbits (8-3/4oz.)*

*1 tablespoon butter
1 tablespoon lemon juice
1 one pound can sliced beets,
drained*

Combine brown sugar, cornstarch and salt in saucepan. Stir in pineapple with syrup. Cook, stirring constantly until mixture thickens and bubbles. Add butter, lemon juice and beets. Cook over medium heat about 5 minutes or until heated through.

Lois Harris

BROCCOLI CASSEROLE

*1/4 cup chopped onion
7 tablespoons butter
2 teaspoons flour
1/2 cup water*

*1 jar "Cheese Whiz", 8 oz.
2 packages chopped frozen broccoli
3 eggs, well beaten
cracker crumbs*

Sauté onion in 4 tablespoons of butter. Add flour and water. When thick, add cheese. Combine sauce with broccoli which has been thawed and squeezed. Add eggs. Pour into greased casserole. Top with buttered crumbs, using remaining 3 tablespoons butter. Bake in 350 oven for 45-50 minutes.

EASY COLE SLAW

<i>1 medium cabbage</i>	<i>1/2 cup salad oil</i>
<i>1 medium onion, sliced</i>	<i>1 teaspoon dry mustard</i>
<i>1/2 cup sugar</i>	<i>1 teaspoon celery seed</i>
<i>1 teaspoon sugar</i>	<i>1/2 cup vinegar</i>
<i>1 teaspoon salt</i>	

Relish:

<i>2 tomatoes</i>	<i>1 teaspoon salt</i>
<i>1/2 medium cucumber, unpeeled</i>	<i>1/4 cup cider vinegar</i>
<i>1/4 cup sugar</i>	<i>2 tablespoons water</i>

Shred cabbage. Cover with onion, 1/2 cup sugar and set aside in 13 x 9 glass dish. Cook together 1 teaspoon sugar, salt, salad oil, mustard, celery seed and vinegar. Bring to rolling boil and pour over cabbage. Let stand overnight in refrigerator. For relish — cut each tomato into 6 wedges. Score and slice cucumber. Place both in glass pie plate. Combine sugar, salt, vinegar, and water in small saucepan. Heat, stirring to dissolve sugar or just to boiling. Pour over vegetables. Chill at least 1 hour. Serve over cole slaw.

EASY RICE CASSEROLE

<i>1 cup raw converted rice</i>	<i>1/2 teaspoon dried oregano</i>
<i>1/4 cup salad oil</i>	<i>2 teaspoons parsley, minced</i>
<i>2 1/2 cups tomatoes</i>	<i>1 cup boiling water</i>
<i>2/3 cup sliced stuffed olives</i>	<i>1-4 pound grated Cheddar cheese</i>
<i>1 onion, sliced</i>	

Wash and drain rice well. Combine with all remaining ingredients. Place in greased 2 quart casserole. Bake, covered in 350 oven for 30 minutes. Uncover and bake 30 minutes more until rice is tender and liquid is absorbed.

FRIED CAULIFLOWER BUDS

<i>1 head of cauliflower</i>	<i>salt & pepper</i>
<i>2 eggs</i>	<i>3/4 cup flour</i>
<i>1 tablespoon Parmesan cheese</i>	<i>1/4 cup shortening</i>

Break cauliflower up into flowerettes and cook in lightly salted water until slightly tender. Drain and cool. Beat together eggs, cheese, salt and pepper and set aside. Place flour on wax paper. Add shortening to skillet and heat. Dip cauliflower in flour, then in egg. Fry until golden, and drain.

POTATO CROQUETTES

<i>3 cups hot, mashed potatoes</i>	<i>2 egg whites</i>
<i>2 egg yolks</i>	<i>1/4 cup milk</i>
<i>2 teaspoons salt, divided</i>	<i>1 tablespoon oil</i>
<i>1/8 teaspoon pepper</i>	<i>bread crumbs</i>

Combine potatoes, egg yolks, 1 teaspoon salt, and pepper. Chill for 2 hours. Shape into patties. Combine egg whites, milk, oil and remaining salt. Dip patties into bread crumbs, then in milk mixture and in crumbs again. Fry or bake in 375 oven in a little oil, turning once.

POTATOES AU GRATIN

<i>3 cups diced, cold, cooked potatoes</i>	<i>1/4 pound sharp Cheddar cheese,</i>
<i>6 tablespoons butter, divided</i>	<i>grated</i>
<i>3 tablespoons flour</i>	<i>salt and pepper</i>
<i>1 1/2 cups milk</i>	<i>3/4 cup soft bread crumbs</i>

Place potatoes in shallow oven-proof baking dish. In separate pan, melt 3 tablespoons butter. Blend in flour. Add milk gradually and cook, stirring until smooth and thickened. Add cheese and stir until melted. Add seasoning. Pour over potatoes and mix lightly with fork. Melt remaining 3 tablespoons butter and mix with crumbs. Sprinkle over potatoes. Bake in 350 oven until golden about 20-25 minutes. Serves 4.

RED AND GREEN CABBAGE CASSEROLE

<i>2 cups red cabbage, chopped</i>	<i>juice of 1 lemon</i>
<i>2 cups green cabbage, chopped</i>	<i>1/2 teaspoon salt</i>
<i>1 cup minced green peppers</i>	<i>1/4 teaspoon pepper</i>
<i>1/2 cup minced onion</i>	<i>1/8 teaspoon nutmeg</i>
<i>2 cups diced apples (cored & pared)</i>	<i>2 tablespoons brown sugar</i>
<i>1/2 cup margarine, melted</i>	

Mix all ingredients except cabbage together. Mix red and green cabbage together and blend in with other ingredients. Place in buttered casserole. Cover and bake in preheated 350 oven for 45 minutes.

RICE PILAF

1/2 cup broken fine egg noodles
1/4 cup butter

1 cup long grained rice
2 cups chicken or beef broth or
bouillon

Wash rice. Set aside to drain. Melt butter in frying pan with tight lid. Add noodles and cook over low heat until golden brown, stirring. Do not burn. Add drained rice, stirring thoroughly to coat rice with butter. Add hot broth. Season to taste. Cover tightly and cook over very low heat about 20 minutes until rice is tender and all liquid is absorbed. Set aside to rest 10-15 minutes before serving. Stir once and serve. Serves 4.

STRING BEANS PHILIPPINE STYLE

1 can whole string beans, drained
3 cloves garlic, minced
2 slices bacon, chopped
1 large onion, sliced

3 firm tomatoes, sliced
soy sauce
salt & pepper, to taste

Sauté onion and garlic slightly with bacon pieces in heavy skillet. Add drained beans, tomatoes, soy sauce, salt and pepper and simmer until cooked through. Do not cover.

STUFFED PEPPERS

6 peppers
5 heaping tablespoons cooked rice
1 pound hamburger
1 egg
1 chopped onion

1 chopped pepper
2 slices bread or 4 crackers in
crumbs
salt & pepper to taste
2 cans tomato sauce

Combine hamburger, egg, onion, rice, salt and pepper, chopped pepper, and crumbs. Meanwhile wash and remove seeds from peppers. Fill. Place in covered pan with tomato sauce. Cook over medium heat for 30 minutes. Remove cover during last 5 minutes of cooking and baste with sauce.

SUNSHINE CARROTS

5 medium carrots
1 tablespoon sugar
1 teaspoon cornstarch
1/4 teaspoon salt

1/4 teaspoon ginger
1/4 cup orange juice
2 tablespoons butter

Slice carrots on the bias, crosswise, 1-inch thick. Cook until tender and drain.

Sauce: Combine sugar, cornstarch, salt and ginger in a small saucepan. Add juice. Cook stirring constantly until it thickens and bubbles. Stir in butter and pour over carrots. Toss to coat evenly.

Cakes



APPLE CINNAMON CAKE

1 stick butter, softened
1 cup sugar
2 eggs, unbeaten
1/2 teaspoon salt
1 3/4 cups flour, sifted

2 teaspoons baking powder
1/2 cup milk
1 teaspoon vanilla
5-10 apples, pared, sliced
cinnamon-sugar mixture

Cream sugar and butter. Add eggs, one at a time, beating after each addition. Add mixed and sifted dry ingredients alternately with milk and vanilla and beat. Spread 1/3 batter in greased 9 x 13 or 8 x 12 pan. Lay sliced apples on top. Sprinkle with cinnamon-sugar mix. Pour remaining batter over apples and spread with spatula. Add another layer of apples. Sprinkle with cinnamon-sugar mix. Bake in 375 oven for 55 minutes until golden. Test for doneness.

BLUEBERRY MUFFINS (*Boozys*)

1 ^{egg} cup blueberries *plus* 1/4 cup
1/4 cup margarine, softened
1 3/4 cups flour *plus* 1 tablespoon
2 1/2 teaspoons baking powder

1/2 teaspoon salt
3/4 cup sugar
1 egg (*49c*)
1/2 cup milk, minus 1 tablespoon

Sift dry ingredients into large mixing bowl. Add margarine and mix well, until mixture resembles cornmeal. Add milk and egg. Beat well. Add blueberries by hand with wooden spoon. Mix in well. Fill well greased muffin tins 3/4 full. Bake in preheated 375 oven for 25 minutes.

BUTTERMILK CHOCOLATE CAKE

<i>1½ cups sugar</i>	<i>1 teaspoon baking powder</i>
<i>¾ cups vegetable shortening</i>	<i>1/2 teaspoon salt</i>
<i>3 eggs</i>	<i>2/3 cup cocoa</i>
<i>1 teaspoon vanilla</i>	<i>1/2 cup boiling water</i>
<i>2 cups flour</i>	<i>1 cup buttermilk or sour milk</i>
<i>1 teaspoon baking soda</i>	

Cream shortening and sugar until fluffy. Add eggs one at a time beating well after each addition. Make a paste with cocoa and boiling water and add to creamed mixture. Add vanilla and beat. Sift dry ingredients and add alternately with buttermilk. Pour into greased and floured 9-inch tube pan. Bake in 350 oven 55 minutes. Frost with chocolate frosting.

CHEESE CAKE BARS

<i>1/3 cup butter</i>	<i>1 package cream cheese, 8 oz.</i>
<i>1/3 cup brown sugar</i>	<i>1 egg</i>
<i>1 cup flour</i>	<i>2 tablespoons milk</i>
<i>1/2 cup chopped nuts</i>	<i>1 tablespoon lemon juice</i>
<i>1/4 cup sugar</i>	<i>1/2 teaspoon vanilla</i>

Cream butter with brown sugar. Add flour and nuts and mix to make crumbly mixture. Reserve 1 cup for topping. Press remaining into bottom of 8 inch square pan. Bake in 350 oven for 12-15 minutes until light brown. Blend sugar with cream cheese until smooth. Add egg, milk, lemon juice and vanilla, and beat well. Spread over baked crust. Sprinkle with reserved crumb mixture. Bake in 350 oven for 25 minutes. Cool and cut into 2 inch squares.

CHERRY CAKE

<i>1/2 cup butter</i>	<i>2 tablespoons sour cream</i>
<i>1¼ cups sugar</i>	<i>1/4 cup milk</i>
<i>3 eggs, lightly beaten</i>	<i>1 teaspoon vanilla</i>
<i>1-¾ cups sifted flour</i>	<i>grated rind of 1 lemon</i>
<i>1/4 teaspoon salt</i>	<i>1 pound ripe, fresh cherries (pitted)</i>
<i>2 teaspoons baking powder</i>	

Cream butter. Add sugar alternately with eggs. Add sour cream and beat. Add flour, sifted with salt and baking powder, alternately with milk. Add flavoring and lemon rind. Divide in half. (½ of batter can be frozen for later use). Place ½ of batter in well greased and floured 9 inch spring-form pan or 8 x 12 pan. Sprinkle with cherries. Bake in 325 oven for 30 minutes. Test. Sprinkle with granulated sugar while warm. Cut into squares.

CHOCOLATE MACAROON CAKE

Chocolate Layer:

<i>3 squares unsweetened chocolate</i>	<i>2 egg yolks</i>
<i>1/2 cup hot water</i>	<i>2 cups flour</i>
<i>1/2 cup shortening</i>	<i>1/4 teaspoon salt</i>
<i>1 cup white sugar</i>	<i>1 teaspoon baking soda</i>
<i>1/2 cup brown sugar</i>	<i>2/3 cup sour milk</i>
<i>1 teaspoon vanilla</i>	

Melt chocolate in hot water, and set aside. Cream shortening and sugars. Add vanilla and egg yolks and continue beating until thoroughly mixed. Blend in chocolate. Sift together the dry ingredients and add alternately with sour milk.

Macaroon Layer:

<i>2 egg whites</i>	<i>1 tablespoon flour</i>
<i>1/2 cup sugar</i>	<i>1 teaspoon vanilla</i>
<i>2 cups fine cocoanut</i>	

Beat whites until stiff but not dry. Add sugar gradually and continue beating until stiff peaks form. Fold in cocoanut, flour, vanilla. Grease and lightly flour a 10 inch tube pan. Spread 1/2 of chocolate mixture in pan then all of macaroon and top with remaining chocolate. Bake in 350 oven for 1 hour. Test for doneness.



CINNAMON TOAST CAKE

<i>2 cups flour</i>	<i>1 cup milk</i>
<i>1 cup sugar</i>	<i>2 tablespoons butter, melted</i>
<i>2 teaspoons baking powder</i>	<i>1 teaspoon vanilla</i>
<i>1 teaspoon salt</i>	<i>1/2 cup raisins</i>

Grease and flour a 15 x 10 jelly roll pan. Set aside. Into mixing bowl combine flour, sugar, baking powder, and salt. Blend in milk and melted butter, vanilla and raisins. Mix well. Pour into pan and bake in 350 oven for 20-25 minutes until golden. Remove from oven and drizzle 1/2 cup melted butter over cake. Combine 1/2 cup sugar and 1 1/2 teaspoons cinnamon. Sprinkle over melted butter. Bake 10 more minutes.

COFFEE CRUNCH BARS

2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
2 tablespoons instant coffee
1 cup soft butter

1 cup light brown sugar, firmly packed
1 teaspoon almond extract
1/2 cup chopped almonds
1 package semi-sweet chocolate pieces

Preheat oven to 350. Blend all ingredients except almonds and chocolate. Then add almonds and chocolate pieces. Pat into ungreased jelly roll pan, 15 x 10 x 1. Bake 25 minutes until light brown and crisp. Cut while warm. Makes 6 dozen.

CORN MUFFINS

1 3/4 cups flour, sifted
1/2 cup cornmeal
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt

1/2 cup milk
sour cream
1/4 pound butter
1/2 cup sugar
2 eggs

Sift flour, cornmeal, baking powder, baking soda, and salt together. Add enough sour cream to 1/2 cup of milk to make 1 cup. Cream together the butter and sugar. Beat in eggs until light and fluffy. Alternate dry ingredients with milk mixture to butter, egg, and sugar mixture. Grease large muffin tins. Fill 3/4 full. Bake in 375 oven for 25 minutes.

FEATHERY SPICE CAKE

1 cup flour
1/2 teaspoon salt
3 teaspoons baking powder
1 teaspoon cinnamon
1/2 cup sugar

1 egg, beaten
1/2 cup milk
4 tablespoons melted shortening
3 tablespoons brown sugar
1/4 teaspoon cinnamon

Sift 1st five ingredients together. Stir in beaten egg, milk, melted shortening and mix until just smooth. Pour into an 8-inch, square greased pan. Combine brown sugar and 1/4 teaspoon cinnamon and sprinkle over batter. Bake in 425 oven 15 minutes. Serve warm.

LEMON MUFFINS

<i>1 cup dates, cut up</i>	<i>1/2 teaspoon salt</i>
<i>1/2 cup walnuts, coarsely broken</i>	<i>3 teaspoons baking powder</i>
<i>1/2 cup uncooked quick oats</i>	<i>1/8 teaspoon cream of tartar</i>
<i>1/3 cup powdered skimmed milk</i>	<i>1/8 teaspoon baking soda</i>
<i>1/4 cup commercial sour cream</i>	<i>1/8 teaspoon nutmeg</i>
<i>cold water</i>	<i>1 large egg, room temperature</i>
<i>1/2 cup butter, room temperature</i>	<i>1 teaspoon lemon extract</i>
<i>1/2 cup light brown sugar</i>	<i>1/4 cup lemon juice</i>
<i>1/3 cup granulated sugar</i>	<i>grated rind of 2 lemons</i>
<i>1½ cups sifted all-purpose flour</i> <i>(measure after sifting)</i>	

Place oats in medium size bowl. Place sour cream and dry milk in measuring cup. Stir in enough water to make a smooth paste, then add enough water to make a full cup plus 2 tablespoons. Pour over oats. Stir well. Add to this the baking soda, lemon rind, juice, extract, nutmeg, and dates. Blend well and set aside one hour. Sift together the flour, salt, baking powder, and cream of tartar. Into this cut in butter with fingertips until mixture resembles coarse meal. In separate bowl with wire whisk beat egg well and whisk in sugars until well blended. Stir mix into oat mixture. Do not beat. Stir in flour mix with nuts and stir only to moisten flour. Mixture will be stiff. Fill 12 large paper lined cups plus 3 medium to 1/4 inch from top. Bake in preheated 400 oven for 20-25 minutes.

J. J.

NOVA SCOTIA CHOCOLATE CAKE

<i>1/2 cup shortening</i>	<i>6 tablespoons cocoa</i>
<i>2 cups sugar</i>	<i>2 teaspoons baking soda</i>
<i>2 eggs</i>	<i>1 teaspoon salt</i>
<i>2 teaspoons vinegar</i>	<i>1 cup hot water</i>
<i>1/2 cup milk</i>	<i>2 teaspoons vanilla</i>
<i>2 cups flour</i>	

In large mixing bowl (of mixer), cream together the shortening and sugar. Add eggs and blend in. Place vinegar in cup and add milk to vinegar. Sift together flour, cocoa, baking soda, and salt, and add to mixture and blend. Add hot water and vanilla and blend. Add milk and blend. Pour into 2 round nine inch pans, 2 inches deep that have been greased and wax paper lined. Bake in 350 oven for 35 minutes or until done.

Filling: Into 2½ tablespoons flour, blend 1/2 cup milk. Cook until resembles a very thick paste. Stir constantly. Cool to lukewarm. Meanwhile cream 1/2 cup shortening with 1/2 cup sugar and 1/4 teaspoon salt. Add lukewarm paste. Beat until fluffy. Fold in 1/2 teaspoon vanilla.

Topping:

1/2 cup powdered sugar

1/4 teaspoon salt

1/2 cup shortening

1½ teaspoons vanilla

2 egg whites

3 cups powdered sugar

Cream sugar and shortening together well and set aside. Beat egg whites until stiff. Add salt and vanilla. Blend in powdered sugar. When well mixed, blend together with creamed shortening and sugar.

ONE BOWL COCOA CAKE

1 cup cocoa

1 tablespoon vanilla

1 cup shortening

2 eggs

1 tablespoon cinnamon

1 teaspoon salt

1 teaspoon baking soda

1 teaspoon baking powder

1 cup boiling water

2 cups sugar

1 cup milk

3½ cups flour

Grease and flour a 13 x 9 x 2 pan. Sift salt, baking powder, sugar, and flour together. In large bowl place cocoa, shortening, soda, and cinnamon. Pour boiling water over all. Stir until smooth. Add milk, and vanilla. Drop in unbeaten eggs. Beat and slowly add sifted dry ingredients. Beat two more minutes. (Batter is thin). Pour into pan and bake in 350 oven for 40-50 minutes.

SOUTHERN PINEAPPLE GLAZED POUND CAKE

1/2 cup vegetable shortening

1 teaspoon baking powder

2 sticks butter

1/4 cup milk

2¾ cups sugar

1 teaspoon vanilla

6 large eggs

3/4 cup undrained, crushed pineapple

3 cups sifted all purpose flour

Cream shortening, butter, and sugar. Add eggs one at a time beating well after each addition. Add flour, sifted with baking powder, 1 tablespoon at a time alternately with milk. Add vanilla. Stir in pineapple and blend well. Pour into well greased 10 inch tube pan. Place in cold oven. Turn oven to 325. Bake 1½ hours until done. Let stand 5 minutes. Run knife around edge and remove carefully to rack.

Glaze: Combine 1/4 cup butter, 1½ cups confectioners sugar and 1 cup crushed well drained pineapple. Pour over warm cake.

SWEDISH ORANGE POUND CAKE

<i>4 eggs</i>	<i>3 cups flour</i>
<i>1 ²/₃ cups sugar</i>	<i>2 teaspoons baking powder</i>
<i>2 ¹/₂ sticks melted butter</i>	<i>3/4 cup orange juice (fresh)</i>
<i>grated rind of 2 oranges</i>	

Beat eggs and sugar together. Gradually beat in melted butter. Add orange rind. Add dry ingredients alternately with orange juice. Butter large tube pan heavily. Sprinkle pan with fine dried bread crumbs. Pour in cake batter. Bake in 350 oven for 50-60 minutes. Cool in pan 5 minutes. Turn out on rack and cool 10 more minutes. Cover cake to keep it moist.



SWEDISH TOSCA CAKE

<i>2 eggs</i>	<i>1 ¹/₂ teaspoons baking powder</i>
<i>1 cup sugar</i>	<i>1/4 teaspoon salt</i>
<i>1 teaspoon vanilla</i>	<i>1/4 cup light cream</i>
<i>1 cup plus 1 tablespoon sifted all purpose flour</i>	<i>1/2 cup butter, melted</i>

Topping:

<i>1/3 cup blanched, slivered almonds</i>	<i>2 teaspoons light cream</i>
<i>1/4 cup butter</i>	<i>1 tablespoon all purpose flour</i>
<i>3 tablespoons sugar</i>	

Beat eggs, sugar, and vanilla together, until light and fluffy. Sift flour, baking powder and salt. Stir into egg mixture alternately with light cream. Stir until well blended. Blend in melted butter until smooth. Butter a 9 inch pie plate. Sprinkle with 1 tablespoon fine dry breadcrumbs coating well. Spoon batter into pan. Bake in preheated 325 oven for 30 minutes or middle of cake is firm. Remove from oven. Spread top very gently with topping. Raise oven to 375. Return cake to oven and bake 5-10 minutes more until brown and bubbly. (Place cooky sheet under pan.) Serve warm. Serves 6-8.

For topping, combine all ingredients in saucepan and heat, stirring until mixture begins to bubble. Remove from heat and stir briskly a few times.

Pies



COCOANUT CREAM PIE

1 9 inch baked pie shell
3/4 cup sugar, divided
4 tablespoons cornstarch
1/8 teaspoon salt
2 cups milk
4 eggs, separated

1 tablespoon butter
1 teaspoon vanilla
1/4 teaspoon lemon extract
1/2 cup flaked cocoanut
1/4 teaspoon cream of tartar

Mix 1/2 cup sugar, cornstarch, and salt in heavy saucepan. Gradually stir in milk. Cook over low heat, stirring gently but constantly until mixture thickens and boils 3 minutes. Beat yolks well in small bowl. Slowly stir in 1/2 cup of hot mixture. Stir all back into saucepan. Cool 1 more minute stirring constantly. Remove from heat. Stir in butter and 1/4 cup cocoanut. Pour into shell. For meringue, beat egg whites with cream of tartar until foamy in medium bowl. Beat in remaining 1/4 cup sugar, 1 tablespoon at a time, until meringue peaks. Pile over filling. Seal edges with swirls. Sprinkle with remaining cocoanut. Bake in 350 oven for 12 minutes. Cool on rack (not in refrigerator) for 5 hours.



CUSTARD PIE

4 extra large eggs
1/4 teaspoon salt
1/2 cup sugar
3 cups scalded milk

1 teaspoon vanilla
nutmeg
1 unbaked 9-inch pie shell with
fluted edge, chilled

Preheat oven to 450. Beat eggs with rotary beater. Add salt and sugar while beating. Add scalded milk very slowly, stirring constantly. Add vanilla. Pour into chilled shell. Sprinkle with nutmeg. Bake on middle shelf of oven for 10-15 minutes at 450. Reduce oven to 325 and continue baking 30-40 minutes more. Test with knife. Cool on wire rack.

DIFFERENT BLUEBERRY PIE

<i>9-inch baked pie shell</i>	<i>1/4 teaspoon salt</i>
<i>4 cups blueberries, fresh</i>	<i>1/4 cup water</i>
<i>1 cup sugar</i>	<i>1 tablespoon butter</i>
<i>3 tablespoons cornstarch</i>	

Line pie shell with 2 cups of raw, fresh, dried blueberries. Cook together the sugar, cornstarch, salt, water and 2 cups of blueberries. Cook until thick. Remove from heat and add butter. Cool. Pour over berries in shell. Cool again. Serve with whipped cream or ice cream.

~~~~~ *Mrs. Levens (Londonberry)*

## IRISH COFFEE PIE

|                                                        |                                                            |
|--------------------------------------------------------|------------------------------------------------------------|
| <i>9-inch baked graham cracker<br/>crust, chilled</i>  | <i>1/4 cup Irish Whiskey</i>                               |
| <i>1 1/2 envelopes unflavored gelatin</i>              | <i>1 cup heavy cream</i>                                   |
| <i>1/4 cup cold water</i>                              | <i>2 teaspoons sugar</i>                                   |
| <i>2 3/4 cups hot triple strength black<br/>coffee</i> | <i>liquid center candy coffee beans<br/>for decorating</i> |

Soak gelatin in water. Add coffee, stirring until gelatin is dissolved. Add whiskey. Refrigerate until mixture is half thickened. Pour into chilled crust. Chill until set. Whip cream with sugar. Spread over pie. Decorate with candy coffee beans.

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LEMON FROST PIE

<i>1 cup sifted all-purpose flour</i>	<i>2/3 cups sugar</i>
<i>1/2 cup butter</i>	<i>2 teaspoons grated lemon peel</i>
<i>2 tablespoons sugar</i>	<i>1/4 cup lemon juice</i>
<i>1/4 teaspoon salt</i>	<i>5 drops yellow food coloring</i>
<i>2 egg whites (large)</i>	<i>1 cup heavy cream</i>

Mix flour, butter, 2 tablespoons sugar, and salt until crumbly. Place 1/3 of crumb mixture in small baking dish. Press remaining crumbs in a greased and floured 9-inch pie plate. Bake both in 375 oven for 12-15 minutes. Cool. Combine egg whites, 2/3 cup sugar, lemon peel, lemon juice, and food coloring. Beat until stiff peaks form. Whip the cream and fold into lemon mix. Turn into shell and top with crumbs from baking dish. Chill or freeze. Serve with blueberry sauce.

Sauce:

*2/3 cup sugar
1 tablespoon cornstarch
1/8 teaspoon salt*

*2/3 cup water
2 cups fresh blueberries*

Combine sugar, cornstarch, and salt. Add water. Cook and stir until thick. Cook 2 more minutes. Add blueberries. Return to boiling and chill.

MINCEMEAT CHIFFON PIE

*1 envelope unflavored gelatin
1/2 cup water
1/3 cup sugar
2 teaspoons Rum flavoring
3 egg whites*

*1 1/2 cups mincemeat
1/8 teaspoon salt
1 cup heavy cream, whipped
9-inch baked pie shell
maraschino cherries for decorating*

Sprinkle gelatin on water to soften. Place over low heat and stir constantly until gelatin dissolves. Remove from heat and stir in flavoring and mincemeat. Chill (stir occasionally) until mixture mounds. Beat egg whites until stiff, adding sugar gradually and salt. Fold gelatin mixture into stiffly beaten egg whites. Fold in whipped cream. Turn into shell. Garnish with cherries and chill until firm.

Rosita Legoria

PINEAPPLE CHIFFON PIE

Crust:

*1 cup crushed cornflakes
2 tablespoons sugar*

4 tablespoons melted butter

Mix well. Press into 9-inch pie plate, reserving 3 tablespoons of crumbs for topping. Chill thoroughly.

Filling:

*1 package lemon gelatin
1/4 cup sugar
1 cup hot water*

*1 cup evaporated milk
2 tablespoons lemon juice
1 cup crushed pineapple, drained
well*

Dissolve gelatin and sugar in hot water. Cool until thickened and syrupy. Chill evaporated milk in refrigerator tray until soft crystals form, about 15-20 minutes. Whip until stiff. Add lemon juice and whip very stiff. Fold whipped evaporated milk and pineapple into chilled gelatin. Spoon into crust. Sprinkle with crumbs. Chill.

RAISIN PIE

1/4 cup butter

1 cup sugar

3 eggs

1 teaspoon vanilla

2 cups seedless raisins

3/4 cup chopped walnuts

1/2 package pie crust mix

Cream butter and sugar thoroughly in bowl. Beat in eggs, one at a time, beating well after each addition. Add vanilla, raisins and nuts. Crumble pie crust mix into other mixture. Stir until well blended. Pour into a greased 9-inch pie plate. Bake in 325-350 oven for 35 minutes.

RHUBARB PINEAPPLE PIE

9-inch unbaked pie shell

*3 tablespoons quick cooking
tapioca*

1 1/4 cups sugar

1/2 teaspoon salt

2 1/4 cups fresh rhubarb, cut in

1/2 inch pieces

1 1/2 cups drained pineapple pieces

1/3 cup water

Combine tapioca, sugar, and salt. Add rhubarb, pineapple and water. Let stand 15 minutes. Pour into pastry shell.

Topping:

1/3 cup brown sugar, firmly packed
3 tablespoons flour

1/2 teaspoon cinnamon
*2 tablespoons butter, slightly
softened*

Combine sugar, flour, cinnamon and butter. Mix well to large pea consistency. Sprinkle over filling in shell. Bake in 425 oven 35-40 minutes.

RUM PUMPKIN PIE

1 9-inch baked shell

3-4 cup brown sugar

1 envelope unflavored gelatin

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 teaspoon ginger

1/2 teaspoon salt

3 eggs, separated

3/4 cup milk

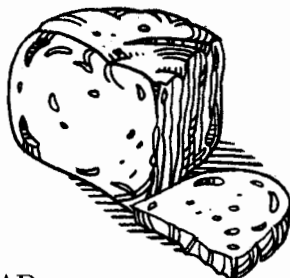
1 1/4 cups cooked pumpkin

1/3 cup Rum

1/3 cup granulated sugar

In saucepan, mix together the brown sugar, gelatin, cinnamon, nutmeg, ginger and salt. In a bowl, beat egg yolks with milk. Stir into sugar mixture. Bring to boil and simmer one minute, stirring constantly. Remove from heat and stir in pumpkin and rum until well blended. Chill until mixture thickens slightly. Beat egg whites with 1/3 cup sugar until soft peaks form. Fold into pumpkin mixture and spoon into baked shell. Chill until firm. Serve with whipped cream.

Breads



BEER RAISIN BREAD

2 cups beer
15 ounces raisins
5 cups flour, sifted
1 1/4 cups sugar
3 teaspoons baking soda
1/2 teaspoon salt

1 1/2 teaspoons nutmeg
3 eggs, well beaten
1/4 cup cooking oil
2 cups grated american cheese
1 cup chopped nuts

Heat beer to boiling point and pour over raisins. Let stand until raisins are plump. Let cool. Mix flour, sugar, baking soda, salt, and nutmeg. Stir in beer and raisins, eggs, oil, cheese and nuts. Mix well. Spoon into 2 greased 9 x 5 loaf pans. Bake in 350 oven for 45-60 minutes. Cool on racks. Makes 2 loaves.

GLAZED ORANGE ROLLS

1 cup milk
3 tablespoons butter
1/2 cup granulated sugar
1/2 teaspoon salt
1 package active dry yeast
3 eggs

4 1/2 cups flour
6 tablespoons butter, softened
1/2 cup granulated sugar
1 1/2 teaspoons shredded orange peel
2 cups sifted confectioners sugar
3-4 tablespoons orange juice

Scald milk. Place in mixing bowl and cool to lukewarm. Add 3 tablespoons butter, 1/2 cup granulated sugar, salt and yeast. Let stand 3 minutes. Add eggs and 1 cup flour. Beat well. Add enough remaining flour to make a moderately stiff dough. Beat well. Turn out on floured surface. Knead until smooth and satiny, 10 minutes. Place in greased bowl and turn once. Cover. Let rise until double, 2 hours. Divide in half. Roll each into a 12 x 8 rectangle. Stir together the softened butter, 1/2 cup sugar, orange peel, and spread over dough. Roll up each piece starting with long side. Seal seams. Slice each into 18 rolls. Place cut side down in greased 2 1/2 inch muffin pans. Let rise until double (1 1/2 hours). Bake in 375 oven for 15 minutes.

Glaze:

Combine confectioners sugar and enough orange juice to make glaze. Drizzle over warm rolls. Makes 3 dozen.

ITALIAN BREAD

6-6½ cups flour
2 packages active dry yeast
2 cups water
2 tablespoons sugar
2 tablespoons shortening

2 teaspoons salt
1 egg white
1 tablespoon water
sesame seeds, optional

Stir 2 cups flour with yeast. Heat water (2 cups), sugar, shortening, and salt over low heat until warm, stirring to blend. Add liquid ingredients to flour and yeast mixture and beat until smooth about 2 minutes. Add 2 cups flour and beat smooth again. Cover. Let rise until bubbly and light (45 minutes). Stir down. Add enough flour to make a stiff dough. Turn out on lightly floured surface. Knead until smooth, at least 10 minutes. Shape into ball. Place in lightly greased bowl and turn to grease all sides. Cover and let rise until double again. (1½ hours) Punch down. Divide in 3 parts. Shape into balls. Cover and let rest 10 minutes. Roll each portion into 12 x 8 rectangle. Roll as for jelly roll. Seal edges. Make 3 diagonal cuts across each loaf, 1/8 inch deep. Combine egg white and 1 tablespoon water. Brush loaves. Let rise until double (45 min). Brush again with egg white mixture. Sprinkle with sesame seeds, optional. Bake in 425 preheated oven for 35-40 minutes. Makes 3 loaves.

OATMEAL BREAD

2 cups boiling water
1 cup rolled oats
2 tablespoons shortening
1/2 cup dark molasses

2 teaspoons salt
1 cake yeast
1/2 cup lukewarm water
5-6 cups all purpose flour

Pour boiling water over oats. Add shortening and cool. Add molasses and salt. Dissolve yeast in lukewarm water and add to oatmeal mixture. Add flour beating in gradually. Turn dough onto floured board and knead until smooth. Place in greased bowl. Cover and leave in warm place until doubled (1 hour). Shape into 2 loaves and place in greased bread pans. Cover and let rise until double. Bake in 350 oven for 50 minutes until brown. Makes 2 loaves.

ORANGE CORN BREAD

2 cups yellow cornmeal
2 cups all purpose flour
1/2 cup sugar
3 tablespoons baking powder

1/8 teaspoon salt
3 eggs, well beaten
2 cups orange juice
1/2 cup vegetable oil

Place all ingredients in bowl and mix slowly until batter is smooth. Pour into greased and floured 9 x 13 pan. Bake in 425 oven for 25-30 minutes. Cut in squares. Serve hot or cold. Freezes well.

ORANGE HONEY BREAD

<i>6 tablespoons honey</i>	<i>2 teaspoons baking powder</i>
<i>3/4 cup brown sugar, firmly packed</i>	<i>1/2 teaspoon salt</i>
<i>2 tablespoons butter</i>	<i>1/2 teaspoon ground cardamom</i>
<i>1/2 cup orange marmalade</i>	<i>1/2 teaspoon ground nutmeg</i>
<i>2 cups all purpose flour</i>	<i>1/4 cup milk</i>

Combine honey, sugar and butter in saucepan. Bring to boil, stirring constantly. Remove from heat and stir in marmalade. Let cool. In bowl, combine dry ingredients and mix thoroughly. Add cooled marmalade mixture. Add milk and stir to blend. Pour into greased 9 x 5 x 3 loaf pan. Bake in 375 oven for 45 minutes. Remove from pan. Place on rack to cool completely.

PINEAPPLE NUT BREAD

<i>2 cups flour</i>	<i>1 egg, lightly beaten</i>
<i>1/2 cup sugar</i>	<i>1 teaspoon vanilla</i>
<i>1 teaspoon baking powder</i>	<i>2 tablespoons butter, melted</i>
<i>1/4 teaspoon salt</i>	<i>1 teaspoon baking soda</i>
<i>1/2 cup chopped walnuts</i>	<i>1 small can crushed pineapple with juice</i>

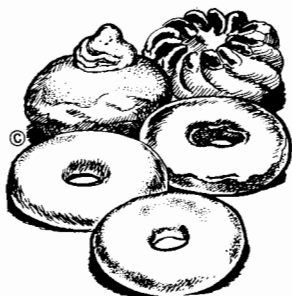
Sift flour, sugar, baking powder, and salt together. Add nuts. Combine egg, vanilla and butter, add and mix well. Stir baking soda into pineapple in bowl and mix in gently. Pour into greased loaf pan. Bake in 350 oven for 50-60 minutes.

POP UP BREAD

<i>3-3/4 cups flour</i>	<i>1/4 cup sugar</i>
<i>1 package dry yeast</i>	<i>1 teaspoon salt</i>
<i>1/2 cup milk</i>	<i>2 eggs, room temperature</i>
<i>1/2 cup water</i>	<i>1 cup grated cheddar cheese (4 oz.)</i>
<i>1/2 cup oil</i>	

Stir 1 1/2 cups flour with yeast. Heat milk, water, oil, sugar, and salt over low heat just to warm. Stir to blend. Add liquid ingredients to flour and yeast mixture and beat until smooth, 2 minutes on medium speed. Blend in eggs and cheese. Stir in remaining flour to make a stiff batter. Beat until batter is smooth and elastic, 1 minute on medium speed. Divide into 2 well greased 1 pound coffee cans. Cover with plastic lids and let rise until light and bubbly about 1 hour. When batter is 1/4 to 1 inch below covers, remove lids. Bake in preheated 375 oven for 30-35 minutes. Cool 15 minutes in cans before removing to rack. Makes 2 loaves.

Cookies



CHURCH WINDOW COOKIES

*1 stick margarine
12 ounces chocolate chips
10½ ounces miniature colored
marshmallows*

*1 cup finely chopped nuts
shredded cocoanut*

Melt chocolate and margarine in double boiler. Cool. Add to marshmallows and nuts in bowl. Cover 3 sheets wax paper (10 x 12) with cocoanut. Divide mixture for 3 sheets. Roll up with paper, leaving 1 inch paper on each end. Refrigerate for 8 hours. Unroll, slice to serve.



FIG FILLED COOKIES

*7 cups flour
2 cups sugar
4 large eggs
1 pound lard, room temperature*

*2 jars fig filling (16 oz. total)
1 cup chopped nuts
1½ teaspoons cinnamon*

Add cinnamon and nuts to fig filling and mix together. Blend lard into flour as for pie crust. Add eggs and sugar and mix well. Knead until dough is sticky. Take a small amount and form a ball. Flatten on cookie sheet with bottom of glass. Fill cookie and make a cover. Press edges with fork. Brush with egg. Bake in 325 oven for about 15 minutes, until golden. Dust with confectioners sugar.

FRESH APPLE COOKIES

<i>1/2 cup butter</i>	<i>1 egg, unbeaten</i>
<i>2 cups sifted flour</i>	<i>1 teaspoon baking soda</i>
<i>1-1/3 cups dark brown sugar, firmly packed</i>	<i>1 cup unpared apples, finely chopped</i>
<i>1/2 teaspoon salt</i>	<i>1 cup raisins</i>
<i>1 teaspoon allspice or cloves</i>	<i>1 cup nutmeat chopped</i>
<i>1 teaspoon cinnamon</i>	<i>1/4 cup apple juice or milk</i>
<i>1/2 teaspoon nutmeg</i>	

Combine butter, sugar, salt, allspice or cloves, cinnamon, nutmeg, and egg and mix well. Sift flour with soda and add 1/2 of flour mixture to butter mixture. Blend well. Stir in apples, raisins, nuts, and apple juice or milk. Add remaining flour and mix well. Drop by teaspoon on greased sheet. Bake in 400 degree oven for 11-14 minutes. Remove from sheet and spread with thin coating of vanilla glaze while hot. Makes 3 1/2 dozen.

Glaze:

<i>1 1/2 cups confectioners sugar, sifted</i>	<i>1/8 teaspoon salt</i>
<i>1 tablespoon soft butter or margarine</i>	<i>2 1/2 tablespoons scalded milk</i>
<i>1/4 teaspoon vanilla</i>	

Combine in bowl and beat until creamy.

Rosita Ligonis

FUDGE FLUFF DROPS

<i>2 cups sugar</i>	<i>1 cup marshmallow fluff</i>
<i>2 squares unsweetened chocolate</i>	<i>2 1/4 cups graham cracker crumbs</i>
<i>1 cup milk</i>	<i>1/2 cup chopped pecans or walnuts</i>
<i>2 tablespoons butter</i>	

In heavy saucepan, combine sugar, chocolate and milk, and stir over direct medium heat until sugar dissolves. Bring to boil and boil 5 minutes. Stir constantly. Remove from heat and add butter. Do not stir. Cool to lukewarm. Add marshmallow fluff, crumbs and nuts. Blend well. Let stand in pan until mixture holds shape when dropped from spoon. Drop by teaspoon on waxed paper. Let stand 2 hours. Makes 4 dozen.

ITALIAN COOKIES

<i>3 eggs</i>	<i>1/2 teaspoon salt</i>
<i>1/2 cup milk</i>	<i>6 teaspoons baking powder</i>
<i>1/2 cup vegetable shortening, liquid</i>	<i>1 teaspoon lemon or anise flavoring</i>
<i>1 cup sugar</i>	<i>4 cups flour</i>

Combine and mix all ingredients in bowl. Flour hands. Roll dough into small balls. Place on ungreased cookie sheet and bake in 350 oven for 15-20 minutes.

Icing:

<i>1 tablespoon butter</i>	<i>2 tablespoons milk</i>
<i>1 teaspoon vanilla</i>	<i>confectioners sugar</i>

Combine butter, vanilla and milk. Add enough confectioners sugar to allow to spread smoothly.

MOLASSES COOKIES

<i>4 cups sifted flour</i>	<i>1/2 teaspoon cloves (ground)</i>
<i>1 1/2 teaspoons salt</i>	<i>1 cup shortening</i>
<i>2 teaspoons baking soda</i>	<i>1 1/2 cups molasses</i>
<i>2 teaspoons cinnamon</i>	<i>1/4 cup sugar</i>
<i>2 teaspoons ginger</i>	<i>1 egg</i>

Sift 1st six ingredients together. Melt shortening and stir in molasses and sugar. Let cool. Beat in egg. Gradually add molasses mixture to dry ingredients. Mix together until smooth, by hand. Shape into golf ball size. Place on greased cookie sheet. Bake in 350 oven for 15 minutes until brown. Makes 4 dozen.

POTATO CHIP COOKIES

<i>1 cup brown sugar</i>	<i>2 cups sifted flour plus 2 tablespoons</i>
<i>1 cup white sugar</i>	<i>1 cup chopped nuts, optional</i>
<i>1 cup margarine</i>	<i>1 teaspoon baking soda</i>
<i>2 eggs, beaten</i>	<i>1/4 teaspoon salt</i>
<i>2 cups rolled potato chips</i>	<i>1 teaspoon vanilla</i>

Mix all ingredients together. Make small balls (1 teaspoon). Place on ungreased cookie sheet and flatten with fork. Bake in 325 oven for 10 minutes. Let stand in pan a few minutes. Makes 7-8 dozen.

TOP HATS

1½ cups all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup margarine
¾ cup light brown sugar, firmly packed
1 large egg

1/4 cup maple syrup
1 teaspoon vanilla
1 cup whole red skin spanish peanuts
large marshmallows
1 package butterscotch morsels (6 oz.)
1/4 cup margarine

Sift flour, baking soda and salt together. Set aside. Cream 1/2 cup margarine and sugar. Add egg and beat well. Add maple syrup and vanilla. Beat well. On low speed, add dry ingredients and blend thoroughly. Add peanuts and mix well. Drop by rounded teaspoons on greased baking sheet. Press down each cookie lightly with bottom of glass lightly greased and dipped in granulated sugar. Dip glass in sugar each time, but grease only once. Bake in 375 oven for 10 minutes. Immediately upon removing cookies from oven, top each with half a marshmallow, cut side down. Let cookies cool on wire rack. Meanwhile in double boiler over hot – not boiling water, melt butterscotch morsels and 1/4 cup margarine. Drizzle over marshmallows. Makes 4 dozen.

Hors D'oeuvres



CHEESE BALLS

2 containers whipped cream cheese and chives
2 containers whipped bleu cheese
1/2 pound soft butter

2/3 cup chopped ripe olives, well drained
1 1/3 cup nuts, finely chopped, divided
fresh parsley
maraschino cherries

At medium speed blend cheeses and butter. Mix in olives and 1/3 cup nuts. Chill at least 4 hours. Form into ball and roll in 1 cup of nuts. Decorate with cherries and parsley.

CONFETTI DEVILLED EGGS

*12 eggs, hardcooked
6 tablespoons mayonnaise
2 teaspoons vinegar
dash of hot pepper sauce
1/4 teaspoon salt*

*1/2 teaspoon white pepper
1/4 cup toasted almonds, finely
chopped
1/4 cup green pepper, finely chopped
1/4 cup pimiento, finely chopped*

Hardcook eggs, peel and cut in half, lengthwise. Mash yolks well. Combine yolks with remaining ingredients. Fill eggs. Chill and serve.

HAM HORS D'OEUVRE

*3 3/4 cups flour
1 teaspoon baking powder
1/8 teaspoon salt
2/3 cup butter*

*1 egg, beaten
4-6 tablespoons sour cream
3/4 cup chopped ham
8 strips bacon, chopped*

Sift flour, baking powder and salt. Cut in butter to resemble small peas. Add egg, and sour cream, enough to make a soft dough. Knead until smooth. Roll out very thin. Cut into 1 inch squares. Combine ham and bacon. Place 1/2 teaspoon filling on each square. Seal edges and brush tops with egg. Bake on ungreased sheet in 400 oven for 10-15 minutes. Serve immediately.

NUTS & BOLTS

*1/2 pound margarine, melted
2 tablespoons Worcestershire sauce
1 teaspoon garlic salt
1 teaspoon celery salt
1 package Cheerios (6 oz.)
1 package Rice Chix (9 oz.)*

*1 package Wheat Chix (9 oz.)
1 package Corn Chix (9 oz.)
1 package thin Pretzel Sticks (10 oz.)
1 package Cheese T Bits (7 1/2 oz.)
1 package salted peanuts
1 package Spanish peanuts*

In a large roasting pan, melt margarine. Blend in salt and Worcestershire with margarine. Mix in all remaining ingredients, adding nuts last. Bake in 200 oven for 2 hours stirring often to mix. Store in tins.

RANCHERS APPLE CANAPES

*4 medium apples
Sherry or White Wine
5 slices bacon or crushed nuts*

*1 package cream cheese (3 oz.),
room temperature
2 tablespoons heavy cream or
evaporated milk*

Pare apples and make apple balls. Place balls in quart jar and cover with wine. Cover jar and let stand at least 3 hours. Slowly brown the bacon until crisp. Drain on towels and crumble. Mix cream cheese and cream to make coating for apples. Be sure apples are dry. Dip in cream cheese mix. Place pick in each ball. Dip one end in crumbled bacon or nuts.

Miscellaneous



ALMOND BARK

<i>1 cup toasted, unblanched almonds</i>	<i>1/4 teaspoon salt</i>
<i>2 cups sugar</i>	<i>2 tablespoons butter</i>
<i>2/3 cup milk</i>	<i>1 teaspoon vanilla</i>
<i>1 tablespoon light corn syrup</i>	

Toast almonds in 300 degree oven for 10 minutes and set aside. Combine sugar, milk, corn syrup, and salt in 2 quart heavy saucepan. Cook stirring constantly until sugar dissolves and mixture comes to a boil. Cook without stirring to soft ball stage (234°). Remove from heat. Add butter, do not stir. Let cool to lukewarm (110°). Add vanilla. Beat until mixture thickens and is creamy. Add toasted almonds. Spread 1/2 inch thick on wax paper lined baking sheet. Cool and break into pieces. Makes 1 1/2 pounds.

BING CHERRY CRISP

1 can pitted black bing cherries
(1 lb. 1 oz.)
cinnamon

2 teaspoons cornstarch
1/4 cup cold water
1 teaspoon butter

Drain cherries well. Spread in 8 inch pie plate and sprinkle with a little cinnamon. Set aside. Bring cherry liquid to a boil in a small saucepan. Mix cornstarch with water and add to cherry liquid. Cook about 2-3 minutes until liquid thickens. Remove from heat and add butter. Pour over cherries.

Topping:

3/4 cup flour
1 cup sugar

1/4 cup butter

Combine ingredients and spread over cherries. Bake in 350 oven for 25-30 minutes until golden. Serve warm or cold with ice cream.

BREAD AND BUTTER PICKLES

6 quarts cucumbers, sliced
6 onions, sliced
1 cup salt
1 1/2 quarts vinegar

6 cups sugar
1/2 cup mustard seed
1 tablespoon celery seed
1 1/4 teaspoons cayenne pepper

Combine cucumbers, onions, and salt and let stand 3 hours. Drain. Combine vinegar, sugar, mustard seed, celery seed and pepper and bring to boil. Add vegetables and heat to simmering. Do not boil. Pack in hot sterilized jars.

CAPE COD SALAD

1 package raspberry gelatin
1 1/2 cups hot water
1 can cranberry sauce (16 oz.)

1/2 cup chopped pecans
1 orange
salad greens

Dissolve gelatin in hot water. Chill until mixture begins to jell. Crush cranberry sauce with fork. Wash and grind whole orange. Fold cranberry sauce, chopped pecans, and orange into gelatin. Pour into salad mold. Refrigerate until firm. Unmold on platter. Garnish with greens.

CORN FRITTERS

1 cup flour, packed
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup sugar

2 eggs
1/4 teaspoon vanilla
1 can kernel corn (16 oz.)

Mix flour, baking powder, sugar and salt in bowl. Add eggs, vanilla and corn with juice. Blend well. Drop mixture by tablespoons into hot vegetable shortening and fry until golden.

EXCELSIOR RICOTTA TORTE

Crust:

2 cups cake flour
1/2 cup granulated sugar

1/2 cup shortening
4 egg yolks

Mix sugar and flour together. Cut in shortening with pastry blender. Make a well. Add yolks and mix until dough forms a ball. Divide into 2 pieces, 1 a little larger than the other. Roll larger piece into circle to line a well greased 8 or 9 inch pie pan. Add filling. Roll remaining dough and cut into 1/2 inch strips to form a lattice topping.

Filling:

2 egg yolks
1 pound ricotta
1/3 pound granulated sugar
1 1/2 tablespoons currants

1 ounce pignoli
1 ounce candied mixed fruits
grated rind of 1 lemon
grated rind of 1 orange

Sieve the ricotta. Add sugar and mix well. Add yolks one at a time. Beat until smooth, but do not overbeat. Add rind, pignoli and fruits. Mix well but do not beat. Pour into pastry shell. Add topping. Bake in 350 oven for 35 minutes. When cool, dust with confectioners sugar mixed with a pinch of cinnamon.

INDIAN PUDDING

1 1/2 quarts milk, divided
1/2 cup yellow cornmeal
3/4 cup molasses

6 tablespoons granulated sugar
3/4 teaspoon salt
1 1/2 teaspoons ground ginger

Scald 1 quart of milk in top of double boiler over boiling water. Combine cornmeal with 1/2 cup milk and add slowly to scalded milk, stirring constantly. Cook uncovered 20 minutes, stirring occasionally. Add molasses, sugar, salt and ginger. Pour into buttered shallow 1 1/2 quart baking dish. Bake in 325 oven for 1 hour. Stir in remaining 1 1/2 cups milk and continue baking 1 1/2 hours. Serve warm with vanilla ice cream.

PIZZELLE

<i>4 cups flour</i>	<i>1 teaspoon salt</i>
<i>1 1/3 cups sugar</i>	<i>1 teaspoon vanilla</i>
<i>1 cup vegetable shortening</i>	<i>1 1/2 teaspoons anise extract</i>
<i>6 extra large eggs</i>	<i>1 tablespoon anise seeds</i>
<i>2 teaspoons baking powder</i>	

Melt shortening over hot water and set aside to cool. Sift flour and baking powder, reserve 1 cup, and place remaining flour in large bowl. Add salt and anise seeds. Make a well. In large bowl of electric mixer, place eggs and beat slightly. Add sugar gradually and anise extract and vanilla. Add cooled shortening slowly. Mix well. Add reserved 1 cup of flour. Blend this mixture into flour mixture. Place in lightly floured bowl. Break off pieces and roll into long rop 3/4 inch wide, and cut into 2 inch pieces. Use 1 piece for each pizzella. Heat pizzella iron before using.

TOMATO DUMPLINGS

Sauce:

<i>1 can tomatoes, lightly crushed</i> <i>(1 lb. 12 oz.)</i>	<i>2 teaspoons sugar</i>
<i>1 medium onion, chopped</i>	<i>1/2 teaspoon basil</i>
<i>1 tablespoon butter</i>	<i>salt & pepper to taste</i>

Dumplings:

<i>1 cup flour</i>	<i>1 tablespoon butter</i>
<i>2 teaspoons baking powder</i>	<i>1/2 cup milk</i>
<i>1/2 teaspoon salt</i>	

In saucepan, combine tomatoes, onion, butter, sugar, basil, salt and pepper. Bring to boil. Meanwhile, in bowl sift flour, baking powder and salt. Cut in butter until well distributed. Add milk, stirring as little as possible. Let stand 3 minutes. Drop by tablespoons in six equal portions into boiling tomatoes. Cover tightly and cook over moderate heat 12 minutes. Serve in individual dishes.

YANKEE FRUIT COBBLER

<i>6 medium apples</i>	<i>2 cups cranberry juice cocktail</i>
<i>1 1/2 cups sugar</i>	<i>2 cups biscuit mix</i>
<i>1/3 cup flour</i>	<i>2/3 cup milk</i>
<i>1/2 teaspoon nutmeg</i>	<i>1 teaspoon grated lemon rind</i>

Pare apples, quarter, core and slice into shallow 8 cup baking dish. Combine 1 1/4 cups sugar, flour and nutmeg in small bowl. Stir in cranberry juice until smooth. Pour over apples. Cover. Bake in 400 oven for 30 minutes until apples are tender. Combine biscuit mix, 2 tablespoons of remaining sugar and milk in medium bowl, stirring just to moisten. Drop by tablespoons in 8 mounds over hot apples. Mix remaining 2 tablespoons of sugar and lemon rind in cup. Sprinkle over biscuits. Bake 20 minutes more until golden.



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